



**DEPARTMENT OF DEFENSE  
FREEDOM OF INFORMATION DIVISION  
1155 DEFENSE PENTAGON  
WASHINGTON, DC 20301-1155**

SEP 23 2019

Ref: 16-F-1203

Mr. John Greenewald  
The Black Vault

Dear Mr. Greenewald:

This is the final response to your June 25, 2016 Freedom of Information Act (FOIA) request, a copy of which is enclosed for your convenience. We received your request on June 27, 2016 and assigned FOIA case number 16-F-1203. We ask that you use this number when referring to your request.

The Washington Headquarters Services (WHS), Facilities Services Directorate (FSD), components of the Office of the Secretary of Defense, conducted a search of their records systems and located 13 documents totaling 35 pages, determined to be responsive to your request. Mr. Timothy J. Meleason, Director, SCD (acting), an Initial Denial Authority (IDA) for FSD, has determined the redacted information in the responsive document should be withheld in part pursuant to 5 U.S.C. § 552(b)(6), which pertains to information the release of which would constitute a clearly unwarranted invasion of the personal privacy of individuals. For clarity, the applied exemptions appear next to the redacted information within the enclosed copy.

In this instance, fees for processing your request were below the threshold for requiring payment. Please note that fees may be assessed on future requests.

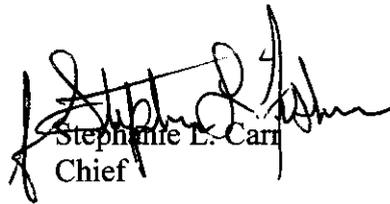
If you are not satisfied with this response, you may contact our OSD FOIA Public Liaison, Mr. Darrell Williams, 571-372-0462 or by e-mail at [OSD.FOIALiaison@mail.mil](mailto:OSD.FOIALiaison@mail.mil). Also, please note that the Office of Government Information Services (OGIS) offers services to requesters who have disputes with Federal agencies. You may contact OGIS if you have concerns about the processing of your request. Their contact information is provided below:

Office of Government Information Services  
National Archives and Records Administration  
8601 Adelphi Road-OGIS  
College Park, MD 20740  
E-mail: [ogis@nara.gov](mailto:ogis@nara.gov)  
Telephone: 202-741-5770  
Fax: 202-741-5769  
Toll-free: 1-877-684-6448

You have the right to appeal to the appellate authority, Ms. Joo Chung, Director of Oversight and Compliance, Office of the Secretary of Defense, by writing directly to OCMO Office of the Chief Management Officer, 4800 Mark Center Drive, ATTN: DPCLTD, FOIA Appeals, Mailbox# 24, Alexandria, VA 22350-1700. Your appeal must be postmarked within 90 calendar days of the date of this response. Alternatively, you may email your appeal to [osd.foia-appeal@mail.mil](mailto:osd.foia-appeal@mail.mil). If you use email, please include the words "FOIA Appeal" in the subject of the email. Please also reference case number 16-F-1203 in any appeal correspondence.

If you have any questions about the foregoing, please do not hesitate to contact Ms. Angeline D. Hester at 571-372-0410 or by e-mail at [Angeline.d.hester.civ@mail.mil](mailto:Angeline.d.hester.civ@mail.mil).

Sincerely,



Stephanie L. Carr  
Chief

Enclosures:  
As stated

This document is made available through the declassification efforts  
and research of John Greenewald, Jr., creator of:

# The Black Vault



The Black Vault is the largest online Freedom of Information Act (FOIA)  
document clearinghouse in the world. The research efforts here are  
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released by the U.S. Government & Military.

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Service: Investigation of Possible Foodborne Illness

Location: Dominic's of NY, Concourse, Pentagon

Report Date: August 25, 2014

Submitted To: (b)(6)  
Pentagon  
DOD, WHS, ETSD  
1155 Defense Pentagon  
Washington, DC 20301

Registered Sanitarian: (b)(6) REHS

Project Manager: (b)(6), LEED AP

Report Reviewed By:

(b)(6) 8/27/14 (b)(6)  
(b)(6)  
(b)(6)  
(b)(6) LE...  
Project Manager  
Signed by (b)(6)

## REFERENCES

1. Bad Bug Book, 2<sup>nd</sup> Edition, Foodborne Pathogenic Organisms and Natural Toxins Handbook, Center for Food Safety and Applied Nutrition, of the Food and Drug Administration, U.S. Department of Health and Human Services.
2. Headquarters, Department of the Army, Tri-Service Food Code, Technical Bulletin, No. Med 530 / NAVMED P-5010-1 / AFMAN 48-147\_IP.

## EXECUTIVE SUMMARY

On August 22, 2014 at 0900 hours the WHS/FSD/SCD/Occupational Safety and Health Branch (OSHB) was contacted via email and telephone by (b)(6) of Navy Exchange Command, (NEXCOM). (b)(6) notified the OSHB of a possible foodborne illness involving one (1) individual associated with a Greek Salad obtained from Dominic's of NY, Concourse, Pentagon on August 21, 2014. In response to this notification an epidemiological investigation was begun. The investigation included conducting an interview of the complainant, conducting an inspection of the food establishment, and conducting an interview with the food establishment manager.

## METHODOLOGY AND FINDINGS:

On August 22, 2014, at approximately 1000 hours, a telephone interview was conducted with the complainant. The interview followed US Centers for Disease Control (CDC) protocols established for investigating potential foodborne illnesses using a standard foodborne disease outbreak case questionnaire. The interview revealed the following:

- (b)(6)
1. The onset of symptoms occurred 45 minutes to one (1) hour after consuming the suspect meal on August 21, 2014. The complainant did not seek medical attention.
  2. The complainant stated the symptoms experienced were extreme headache, nausea, abdominal cramps, fever, chills and fatigue.
  3. No coworkers or family members of the complainant were ill or known to be ill within seven (7) days prior to the onset of symptoms.
  4. The complainant has a dog at [redacted] home and the dog was not ill or known to be ill within seven (7) days prior to onset of symptoms.
  5. The complainant ate at two (2) restaurants other than Dominic's of NY, Concourse during the seven (7) days prior to the onset of symptoms.
  6. The complainant was TDY staying at a local hotel the week of the incident.
  7. The reported illness onset time was more typically associated with a toxin. (reference: Bad Bug Book, 2<sup>nd</sup> Edition, Foodborne Pathogenic Organisms and Natural Toxins Handbook, Center for Food Safety and Applied Nutrition, of the Food and Drug Administration, U.S. Department of Health and Human Services).

On August 22, 2014 at 1412-1440 hours an inspection of Dominic's of NY, Concourse was conducted. The inspection followed protocol established by the Headquarters, Department of the Army, Tri-Service Food Code, Technical Bulletin, No. Med 530 / NAVMED P-5010-1 / AFMAN 48-147\_IP. The inspection targeted menu items reported by the complainant in a Customer Incident Form provided to NEXCOM and obtained from the telephone interview. The inspection revealed the following:

1. All components for the Greek Salad, lettuce, black olives, feta cheese, cucumbers and gyro meat were observed to be stored at proper temperatures of 41°F. or below.
2. The gyro meat is a "precooked" ready to eat food item and is heated for quality /aesthetics when preparing the salad.
3. Tongs, gloves, etc. were in use to minimize bare hand contact with food.
4. No food service employees were ill at the time of the inspection.
5. Tongs are stored in a quaternary ammonium sanitizer solution between each use. The quaternary ammonium solution was approximately 250 parts per million (ppm) at the time of the inspection.

## **RECOMMENDATIONS / CONCLUSION**

The salad served by the Dominic's of NY, Concourse personnel and consumed by the complainant cannot be ruled out as the source of the complainant's symptoms. This is due to the possibility of the tong sanitizer solution being utilized. If the concentration of the quaternary ammonium sanitizer solution was too high when the salad was prepared, or if the complainant was allergic to and/or sensitive to the sanitizer solution, then the solution could have caused the experienced symptoms. If a utensil is sanitized in a solution with a concentration greater than 200 ppm quaternary ammonium, then an additional clear potable water rinse is necessary. (reference: Headquarters, Department of the Army, Tri-Service Food Code, Technical Bulletin, No. Med 530 / NAVMED P-5010-1 / AFMAN 48-147\_IP, 4-703.11 (C) (5) (c)).

At the time of the investigation it was recommended to the food establishment manager to discontinue use of the tong sanitizer and to change out the tongs during usage "frequently," at least every four (4) hours. (reference: Headquarters, Department of the Army, Tri-Service Food Code, Technical Bulletin, No. Med 530 / NAVMED P-5010-1 / AFMAN 48-147\_IP, 4-602.11 (C)).

It is unlikely that the exact cause of the illness can be definitively determined. This is due to no medical diagnosis being provided to the complainant and only one individual reporting an illness, as opposed to a larger scale outbreak.

See attached photos.



Inspection / investigation began 1412 hours.



Lettuce, 39°F, good temperature.



Bucket of Quaternary Ammonium tong sanitizer solution.



Greek salad dressing, 41°F, good temperature.



Sanitizer solution observed to be over 200 ppm Quaternary Ammonium.



Feta cheese, 38°F, good temperature.

Dominic's of NY, Concourse, 8-22-2014



Gyros, 43°F, good temperature.



Diced tomatoes, 36°F, good temperature.



Diced cucumbers, 35°F, good temperature.

Service: Investigation of Possible Foodborne Illness

Location: Market Basket, Pentagon

Report Date: October 16, 2015

Submitted To: (b)(6)  
Pentagon  
DOD, WHS, ETSD  
1155 Defense Pentagon  
Washington, DC 20301

Registered Sanitarian: (b)(6), REHS

Project Manager: (b)(6) M.S., LEED AP

Report Reviewed By:

(b)(6)  
(b)(6) M.S., LEED AP  
Project Manager

#### REFERENCES:

Food and Drug Administration. Bad Bug Book, Foodborne Pathogenic Microorganisms and Natural Toxins. Second Edition, 2012.

#### EXECUTIVE SUMMARY

(b)(6) On October 13, 2015 at 1055 hours the WHS/FSD/SCD/Occupational Safety and Health Branch (OSHB) was contacted via email by (b)(6) NEXCOM, regarding a possible incident of food borne illness. According to (b)(6) e-mail, the complainant, (b)(6) had written a letter notifying the Market Basket management concerning a salad from the self-serve salad bar. (b)(6) suspected that the salad had contributed to (b)(6) contracting a foodborne illness. (b)(6) began experiencing illness symptoms approximately one (1) hour and 45 minutes after beginning to eat. The symptoms persisted until approximately 2100 hours, 10/9/2015. (b)(6) spent approximately 24 hours in the hospital due to the illness. (b)(6) provided blood test records and discharge instructions with (b)(6) complaint to the Market Basket. No cause of the illness was documented or implied by the medical records. (b)(6)

In response to (b)(6) complaint, a food borne illness investigation was begun. The investigation included inspecting the food establishment and conducting interviews with (b)(6) Manager, and (b)(6) Manager of the Pentagon Market Basket. As well as conducting a Standard Foodborne Disease Outbreak Case Questionnaire with (b)(6)

#### METHODOLOGY AND FINDINGS:

On October, 13, 2015 at 1329-1428 hours, an onsite interview and targeted inspection of the salad bar, preparation, storage, etc. was conducted and revealed the following:

1. The suspected food was salad consisting of romaine lettuce, hardboiled eggs, cottage cheese, tortellini, sliced tomato with mozzarella cheese, croutons and Caesar salad dressing.
2. The salad ingredients are placed into a single service "to go" container by the customer.
3. The lettuce is obtained by the Market Basket as bagged from the processor. Upon opening the bagged lettuce, Market Basket food handlers wash the lettuce prior to putting the lettuce into pans for placement at the salad bar.
4. The hardboiled eggs are pre-boiled and peeled by a processor and supplied to the Market Basket. The eggs are rinsed and sliced prior to placing them into pans for the salad bar.
5. The tortellini arrives frozen from a processor. The tortellini is boiled and cooled prior to placing it into pans for the salad bar.
6. The sliced tomato with mozzarella cheese is prepared onsite. The tomato is sliced and then mozzarella cheese, that was grated onsite, is sandwiched between two tomato slices.
7. Croutons are bagged by a processor and supplied to the Market Basket. The croutons are placed into pans for the salad bar.
8. Bulk Caesar dressing is premade by a processor and supplied to the Market Basket. The Caesar dressing is shelf stable. The dressing is poured from the bulk container into small carafe size containers and placed on a cold holding table at the salad bar.
9. No food handlers involved with salad production are ill or were ill at the time of the complaint.
10. No other complaints have been received by the Market Basket during this incident to date.

On October 14, 2015 (b)(6) was interviewed using a Standard Foodborne Disease Outbreak Case Questionnaire. The questionnaire revealed the following:

1. The salad was obtained at 1145 hours on 10/9/2015 and contained;
  - a. Romaine lettuce
  - b. Sliced and whole hardboiled eggs
  - c. Cottage cheese
  - d. Tortellini
  - e. Sliced tomato / mozzarella cheese
  - f. Croutons
  - g. Caesar Dressing
2. The salad was consumed from approximately 1145-1330 hours on 10/9/2015.
3. At approximately 1330 hours on 10/9/2015 (b)(6) began experiencing illness symptoms.
4. At approximately 1800 hours on 10/9/2015 (b)(6) was admitted to Reston Hospital.
5. (b)(6) was treated for dehydration, nausea, abdominal cramps and had a blood sample panel completed.
6. At 1830 hours on 10/10/2015 (b)(6) was discharged from the hospital. No medications were prescribed. No diagnosis was provided.
7. (b)(6) has an appointment with a gastroenterologist scheduled to occur within the next few days.

On October 14, 2015 an inspection of the Market Basket Café was conducted. The inspection revealed the following:

1. The cold holding table featuring the salad components appeared to be working properly, thereby maintaining food at proper temperatures.
2. Tortellini was not on the menu the day of the inspection.
3. All the food which was part of (b)(6) salad appears to be obtained from approved sources.

4. The inspection results were unable to substantiate the complaint.

(b)(6)

#### **RECOMMENDATIONS / CONCLUSION**

With no diagnosis being provided by (b)(6) physician, and no other similar complaints from other patrons of the Market Basket, an accurate cause of the complainant becoming ill cannot be determined. The complainant's suspecting the salad as the cause of (b)(6) illness cannot be substantiated at this time. It is recommended that the complainant forward the gastroenterologist's findings to OSHB upon completion of the upcoming examination.

To date, no similar complaints have been received by the SCD/OSHB.

See attached photos.

Market Basket, Foodborne Contaminant Investigation,  
10-24-2014

Service: Investigation of Foodborne Contaminant

Location: Market Basket, Pentagon

Report Date: October 29, 2014

Submitted To: (b)(6)  
Pentagon  
DOD, WHS, ETSD  
1155 Defense Pentagon  
Washington, DC 20301

Registered Sanitarian: (b)(6), REHS

Project Manager: (b)(6) LEED AP

Report Reviewed By:

10/29/2014

X (b)(6)  
\_\_\_\_\_  
(b)(6) LEED AP  
Project Manager  
Signed by: (b)(6)

## REFERENCES

1. Bad Bug Book, 2<sup>nd</sup> Edition, Foodborne Pathogenic Organisms and Natural Toxins Handbook, Center for Food Safety and Applied Nutrition, of the Food and Drug Administration, U.S. Department of Health and Human Services.
2. Tri-Service Food Code, TB Med 530/NavMed P-5010-1/AFMan 48147\_IP, 7 October 2013.

## EXECUTIVE SUMMARY

On October 24, 2014 at approximately 1030 hours the complainant obtained a meal from the Market Basket. The food was Spicy Tai Chien Chicken. Pentagon Force Protection Agency (PFPA) was notified shortly thereafter that an insect larva was observed in the meal. According to (b)(6) PFPA Operations Division, the complainant then went directly to the DiLorenzo Tricare Health Clinic for treatment. Representatives of the Clinic met with NEXCOM personnel regarding the incident. NEXCOM notified SCD/OSHB immediately. (b)(6), Pentagon Entomologist was notified and examined the larvae, the broccoli, the starch and the prepared Spicy Tai Chien Chicken. (b)(6) (b)(6) Sanitarian, SCD/OSHB investigated the occurrence as well. Raw broccoli, starch and sauce were examined at the time of the investigation. The following was determined:

1. The complainant consumed a portion of the meal and observed what appeared to be insect larvae.
2. (b)(6) determined the larvae to be possibly from a moth.
3. The complainant's condition upon going to the clinic is unknown.

Market Basket, Foodborne Contaminant Investigation,  
10-24-2014

4. No insects, insect parts or evidence of insects (chew marks), etc. were observed on the food products at the time of the investigation.

#### **METHODOLOGY AND FINDINGS:**

On October 24, 2014 from 1245 hours until 1330 hours the OSHB Food Sanitarian conducted an investigation/investigation regarding a reported insect larva contamination of a food product purchased at the Pentagon Market Basket. The inspection followed protocol established by the Tri-Service Food Code. The inspection targeted menu items reported by PFPA and (b)(6) Market Basket manager at the time of the investigation and revealed the following:

1. Insect larva was in the Spicy Tai Chien Chicken that the complainant had obtained from the Market Basket.
2. No insects, insect parts or evidence of insects (chew marks), etc. in the targeted food items were observed at the time of the investigation.
3. No other insect related complaints were reported to the Market Basket at the time of the investigation.

#### **RECOMMENDATIONS / CONCLUSION**

The meal obtained from the Market Basket by the complainant did in fact contain insect larva. No other insects or evidence of insects were observed at the Market Basket during the investigation.

It is recommended as a precaution that the starch and raw / cooked broccoli prepared October 24, 2014 be discarded. It is also recommended that the food establishment operators instruct the food handlers to thoroughly inspect the raw components of food as well as food during preparation and service/display. If any items of concern are found the food item in question should be segregated and immediately reported to the restaurant management. Items found to be contaminated should be discarded at that time.

Due to finding no other contaminated food, and the Market Basket management discarding the aforementioned food items, the establishment was approved to reopen at 1315 hours.

See attached photos

Market Basket, Foodborne Contaminant Investigation,  
10-24-2014



Pan of Spicy Tai Chein Chicken removed from Market Basket and taken to NEXCOM Office.



Inspection of broccoli in Market Basket kitchen.



"To Go" container of Spicy Tai Chein Chicken removed from Market Basket and taken to NEXCOM Office.



Pan of Spicy Tai Chein Chicken on steam table of Market Basket.



Starch container in Market Basket kitchen.

**WHS/OSHB**  
**FOOD SERVICE FACILITY INSPECTION REPORT**  
(Authority: US Public Health Service 2001 & Tri-Service Food Code,  
TB Med 530/NavMed P-5010-1/AFMan 48-147\_IP, 7 October 2013)

**N/A**  
Score

No: N171 Facility: **Starbuck's, (2C353)** Location: **2C353**  
Manager: (b)(6) Initials: (b)(6) On-Site Phone: (b)(6)  
Date of Inspection: **11/7/2014** Inspector Initials: (b)(6) Start Time: **1356** End Time: **1410**  
Inspection Type: Routine  Afterhours  Special Event  Follow-up  Investigation   
NA = Not Applicable NO = Not Observed Pts = Points C = Corrected R = Recurring

NA	NO	CRITICAL ITEMS	Pts	C	R	Describe/Comments/List Specific Items
		1. Food properly cooled, equipment adequate.	4			<i>No Deficiencies Observed. Unable to substantiate complaint.</i>
		2. Ready to serve food not cross contaminated.	3			
		3. Food worker, absence of illness, diarrhea, infection, effective hand washing.	4			
		4. Food adequately cooked, reheated, equipment.	4			
		5. Food held at proper holding temperature, equipment adequate.	4			
		6. Approved source of food.	3			
		7. No adulterated or spoiled food.	3			
		8. Hot and cold running potable water, no backflow.	3			
		9. Properly functioning sewage system, no stoppage.	3			
<b>NA</b>	<b>NO</b>	<b>10. FOOD PROTECTION</b>	Pts	C	R	Describe/Comments/List Specific Items
		a) Storage; food guarding;/cover/sealed container.	2			
		b) Food package intact	2			
		c) Labeling accurate; truthful; date	3			
		d) Thawing practices	3			
		e) Toxic materials in contact with food	3			
		f) Thermometers for food; equipment	1			
		g) Unwrapped food; not reserved	2			
		h) Raw food washed, when required	2			
<b>NA</b>	<b>NO</b>	<b>11. FOOD PROTECTION</b>	Pts	C	R	Describe/Comments/List Specific Items
		a) Personal habits; tobacco, eating, drinking	3			
		b) No unnecessary bare hand contact with food	3			
		c) Hand washing sink provided; adequate; clean; good repair; unobstructed; supplied	3			
		d) Clean clothes, hair restrained	1			
<b>NA</b>	<b>NO</b>	<b>12. TOXIC / HAZARDOUS CHEMICALS / MATERIALS</b>	Pts	C	R	Describe/Comments/List Specific Items
		a) Use; storage; label	3			
<b>NA</b>	<b>NO</b>	<b>13. FOOD CONTACT EQUIPMENT &amp; UTENSILS</b>	Pts	C	R	Describe/Comments/List Specific Items
		a) Washing; rinsing; sanitizing procedures	3			
		b) Cleanliness; storage; use	4			
		c) Design; construction	3			
		d) Installation or repair	2			
		e) Single service articles; use; storage dispensing	2			
		f) Wiping cloths, storage, sanitizing solution	2			
		g) Dishwasher; temperature, thermometer, nozzles; timer; conveyor belt; curtain; pressure	2			
		h) Chemical test kit	1			

Demerits Pg 1

**WHS/OSHB**  
**FOOD SERVICE FACILITY INSPECTION REPORT**  
 (Authority: US Public Health Service 2001 & Tri-Service Food Code,  
 TB Med 530/NavMed P-5010-1/AFMan 48-147\_IP, 7 October 2013)

Facility: **Starbuck's, (2C353)**

Date: **11/7/2014**

NA = Not Applicable    NO = Not Observed    Pts = Points    C = Corrected    R = Recurring

NA	NO	Section	Pts	C	R	Describe/Comments/List Specific Items
		<b>14. INSECT, RODENT, BIRD, ANIMAL CONTROL</b>				
		a) Presence; harborage	3			Vermin observed YES <u>NO</u>
		b) Screens; control measures	1			
		c) Integrated Pest Management Program	1			
		<b>15. GARBAGE AND TRASH DISPOSAL</b>				
		a) Containers; clean; construction adequate #; covered; repair	1			
		b) Area clean; repair; construction	1			
		c) Grease barrel	1			
		d) No nuisance, adequate drainage	1			
		<b>16. PLUMBING</b>				
		a) Sinks; other fixtures; drains; pipes provided; accessible; repair; construction	1			
		b) Bathrooms; toilet; urinal; sink; floor; wall; ceiling; ventilation; lighting; trash receptacle; clean; repair; construction supplies	2			
		<b>17. FACILITY</b>				
		a) Walls; floors; ceilings; windows; doors; clean; repair; construction	1			
		b) Non-food contact; equipment; clean; repair	1			
		c) Lighting; ventilation	1			
		d) Laundry; linens	1			
		e) Cleaning supplies; storage	1			
		f) Housekeeping	1			
		g) Dressing rooms; lockers; personal item storage	1			

*Inable to substantiate complaint.*

Demerits Pg 1	
Demerits Pg 2	
Total Demerits	
100 Points - Total Demerits =	<b>N/A</b>

**Additional Notes:**  
*Investigating complaint of Shaken Iced Tea possibly causing a person to become ill.  
 Ice Machine, scoop, etc ARE NEAT AND CLEAN.  
 (Ice bin, etc)  
 Pitchers/measuring scoops ARE NEAT/CLEAN.  
 No other complaints has been made to Starbucks as of time of investigation.*

Received by (Signature):	(b)(6)	Date:	11/7/2014
Received by (Name Printed):		Date:	11/7/2014
Sanitarian/Investigator:		Date:	11/7/2014



Inspection/investigation began 1356 hours.



Ice measuring scoops for tea ice are neat and clean.



Tea pitcher storage/prep area.



Inside upper surface of ice machine bin is neat and clean.



Inside upper area of preparation ice bin is neat and clean.

Service: Investigation of Possible Foodborne Illness

Location: Café 4800, Mark Center

Report Date: December 15, 2015

Submitted To: (b)(6)  
Pentagon  
DOD, WHS, ETSD  
1155 Defense Pentagon  
Washington, DC 20301

Registered Sanitarian: (b)(6), REHS

Project Manager: (b)(6), M.S., LEED AP

Report Reviewed By:

(b)(6)  
(b)(6) M.S., LEED AP  
Project Manager

#### REFERENCES:

Food and Drug Administration, Bad Bug Book, Foodborne Pathogenic Microorganisms and Natural Toxins. Second Edition, 2012.

#### EXECUTIVE SUMMARY

On December 10, 2015 at 1035 hours the WHS/FSD/SCD/Occupational Safety and Health Branch (OSHB) was contacted via email by (b)(6), NEXCOM, regarding a possible incident of food borne illness. According to (b)(6) e-mail, on December 8<sup>th</sup> 2015 the complainant, (b)(6) contacted (b)(6) Manager, Mark Center Café 4800. (b)(6) asked (b)(6) if Café 4800 used monosodium glutamate (MSG) in the food prepared at the location. (b)(6) also informed (b)(6) that (b)(6) had become ill after eating there on December 7, 2015. (b)(6) informed (b)(6) that MSG is not used in any food prepared at Café 4800. (b)(6) took a report of the incident from (b)(6) and sent the report to NEXCOM. NEXCOM in turn sent the report to OSHB.

In response to (b)(6) complaint, the OSHB initiated a food borne illness investigation. The investigation included inspecting the Mark Center Café 4800 food establishment and conducting interviews with (b)(6) Café 4800 Manager and (b)(6)

#### METHODOLOGY AND FINDINGS:

On December 11, 2015 at 0945-1023 hours, the OSHB conducted onsite interviews at the Mark Center. The OSHB also conducted a targeted inspection of the Mark Center Café 4800 hot and cold holding, preparation, storage, etc. The investigation revealed the following:

1. The suspected food was green beans with onions, white rice, cheese cake with strawberry toppings and canned coconut water.
2. The green beans, onions, and white rice are prepared onsite without the use of MSG as an ingredient.
3. The cheese cake, strawberry toppings, and coconut water are pre-prepared and do not contain MSG.
4. No food handlers involved with the aforementioned food / beverage item's production are ill or were ill at the time of the complaint.
5. No other complaints have been received by the Café 4800 during this incident to date.

On December 11, 2015 (b)(6) was interviewed by the OSHB using a Standard Foodborne Disease Outbreak Case Questionnaire. The interview revealed the following:

1. The meal was obtained at approximately 1500 hours on 12/7/2015 and contained;
  - a. Green beans with onions
  - b. White rice
  - c. Cheese cake with strawberry topping
  - d. Canned coconut water
2. The meal was consumed shortly after 1500 hours on 12/7/2015.
3. At approximately 1600-1700 hours on 12/7/2015 (b)(6) began experiencing illness symptoms.
4. At approximately 0800 hours on 12/8/2015 (b)(6) visited (b)(6) doctor for medical treatment.
5. (b)(6) was treated for "a reaction to MSG," "extreme dizziness," vomiting and nausea. (b)(6) was prescribed two (2) "medications."
  - a. (b)(6) was unsure of what the medications were.

On December 11, 2015 an inspection of the Café 4800 was conducted. The inspection revealed the following:

1. The hot holding steam tables and warming cabinets holding white rice and vegetables were working properly maintaining food at proper temperature.
2. The canned coconut water was chilled to 41°F even though it is a shelf stable item which does not require refrigeration.
3. No food handlers involved with production of the aforementioned food / beverage items are ill or were ill at the time of the complaint.
4. No other complaints have been received by the Café 4800 personnel during this incident to date.
5. The inspection results were unable to substantiate the complaint.

## RECOMMENDATIONS / CONCLUSION

With no food items prepared / served at Café 4800 containing MSG and no other similar complaints from other patrons of Café 4800, an accurate cause of the complainant becoming ill cannot be determined. The complainant's suspecting the Café 4800 meal as the cause of (b)(6) illness cannot be substantiated at this time. To date, no similar complaints have been received by the SCD/OSHB.

See attached photos.

Foodborne Illness Investigation, Café 4800, Mark Center  
12-11-2015



Investigation began at 0905 hours.



Vegetables, steam table, 154°F, good temperature.



Cold "vegetable" storage walk-in cooler, 37°F, good temperature.



White rice, cabinet warmer, 140°F, good temperature.

Service: Investigation of Possible Foodborne Illness

Location: Café 4800, Mark Center

Report Date: April 25, 2014

Submitted To: (b)(6)  
Pentagon  
DOD, WHS, ETSD  
1155 Defense Pentagon  
Washington, DC 20301

Registered Sanitarian: (b)(6) REHS

Project Manager: (b)(6) LEED AP

Report Reviewed By:

4/25/2014

X (b)(6) (b)(6)

(b)(6) LEED AP

Project Manager

Signed by: (b)(6)

## REFERENCES

1. Bad Bug Book, 2<sup>nd</sup> Edition, Foodborne Pathogenic Organisms and Natural Toxins Handbook, Center for Food Safety and Applied Nutrition, of the Food and Drug Administration, U.S. Department of Health and Human Services.

## EXECUTIVE SUMMARY

On April 22, 2014 at 0710 hours the WHS/FSD/SCD/Occupational Safety and Health Branch (OSHB) was contacted via telephone and subsequent email by (b)(6) of NEXCOM. (b)(6) notified the OSHB of a possible foodborne illness involving one (1) individual associated with beef, fried rice and cauliflower obtained from Café 4800, Mark Center on April 15, 2014. In response to this notification an epidemiological investigation was begun. The investigation included inspecting the food establishment and conducting an interview of the complainant.

## METHODOLOGY AND FINDINGS:

On April 22, 2014 at 1030-1200 hours an inspection of Café 4800 was conducted. The inspection followed protocol established by the Headquarters, Department of the Army Technical Bulletin, No. Med 530. The inspection targeted menu items reported by the complainant in a Customer Incident Form provided to Café 4800 management and revealed the following:

1. Beef brisket, fried rice, and cauliflower were again on the menu.
2. Color coded cutting boards were observed to help prevent cross contamination from raw food to ready to eat food. The board colors included red for raw foods, brown for cooked foods, green for vegetable prep, etc.
3. Tongs, gloves, etc. were in use to minimize bare hand contact with food.
4. No food service employees were ill at the time of the inspection.
5. All inspected food was observed to be held at proper temperatures.
6. No cross contamination of food products was observed at the time of the inspection.

On April 23, 2014 a telephone interview was conducted with the complainant. The interview followed US Centers for Disease Control (CDC) protocols established for investigating potential foodborne illnesses using a standard foodborne disease outbreak case questionnaire. The interview revealed the following:

1. The onset of symptoms occurred 6-7 hours after consuming the suspect meal on April 15, 2014. The individual sought medical attention at the Alexandria Hospital Emergency Room on April 17, 2014. The medical diagnosis was "Diarrhea."
2. At that time a stool culture was obtained by a doctor to determine the exact cause of the illness (e.g. pathogenic organism, toxin, etc.). The analytical results of the stool sample were Campylobacter-positive, Shigella toxin-negative, and, Salmonella-negative.
3. The complainant has a 2 year old nephew that visited within 7 days prior to onset of symptoms. The nephew was not ill or known to be ill.
4. The complainant has 2 dogs at (b)(6) home and both were not ill or known to be ill within 7 days prior to onset of symptoms.
5. The complainant ate at two other restaurants other than Café 4800 during the 7 days prior to the onset of symptoms. All remaining meals were consumed at home.
6. The initially reported illness onset time was not consistent with onset of symptoms from Campylobacter infection, which is 2-5 days from time of consuming contaminated food.

On April 24, 2014 a subsequent telephone interview was conducted with the complainant. The complainant called to report additional relevant information. The information was as follows;

1. The complainant had consumed a meal from a Kentucky Fried Chicken vendor located in South Hill, Virginia on April 11, 2014. The complainant stated (b)(6) ate a chicken pot pie that was "dry and was not as good as usual." (b)(6)
2. The complainant also stated the hospital where (b)(6) sought medical attention for (b)(6) illness had notified the local health department about (b)(6) illness. In response to the hospital's notification, the local health department contacted the complainant and also conducted a foodborne illness interview. The results of the health department's investigation support the OSHB's findings documented in this report.
3. The time period of April 11, 2014 to the onset of symptoms on April 15, 2014 is consistent with Campylobacter.

## RECOMMENDATIONS / CONCLUSION

The meal served by the Café 4800 personnel and consumed by the complainant is ruled out as the source of the complainant's illness. This is due to the contradiction of onset time by Campylobacter of 2-5 days and actual onset of illness as reported by the complainant (reference: US National Library of Medicine, NIH, US CDC Bad Bug Book 2<sup>nd</sup> Edition).

It is recommended that the food establishment operator continue to follow internal standard operating procedures and also continue to follow all safe food storage and preparation procedures.

It is recommended that the complainant follow up with local health department(s) in the area where the *Campylobacter* could have been consumed. This is to help the health department with determining the source of the illness should there be other persons experiencing the same foodborne illness during the same time period.

It is unlikely that the exact cause of the illnesses can be definitively determined. This is due to only one individual reporting an illness, as opposed to a larger scale outbreak, and the 2-5 day incubation time prior to onset of symptoms.

See attached photos.

Café 4800, Potential Foodborne Illness Investigation, 4/22/2014



Investigation began 1030 hours.



Broccoli/cauliflower, 157°F, good temperature.



Beef brisket, 153°F, good temperature.



Color coded cutting boards.



Fried rice 174°F, good temperature.



3<sup>rd</sup> compartment sink sanitizer level at appropriate concentration of 200 ppm quaternary ammonia.

Photos by (b)(6)

Service: Investigation of Possible Foodborne Illness

Location: Market Basket, Pentagon

Report Date: July 28, 2014

Submitted To: (b)(6)  
Pentagon  
DOD, WHS, ETSD  
1155 Defense Pentagon  
Washington, DC 20301

Registered Sanitarian: (b)(6) REHS

Project Manager: (b)(6) LEED AP

Report Reviewed By: \_\_\_\_\_  
7/28/2014

X (b)(6)  
\_\_\_\_\_  
(b)(6) LEED AP  
Project Manager  
Signed by: (b)(6)

## REFERENCES

### EXECUTIVE SUMMARY

On July 23, 2014 at 0943 hours the WHS/FSD/SCD/Occupational Safety and Health Branch (OSHB) was contacted via email by (b)(6) regarding a possible incident of food borne illness. According to (b)(6) e-mail, (b)(6) had just returned from the Pentagon Market Basket with a breakfast casserole type entrée. After eating the entrée casserole, (b)(6) stated to a co-worker that (b)(6) immediately became ill from the taste of sour milk in the egg mixture.

In response to the complaint, a food borne illness investigation was begun. The investigation included inspecting the food establishment and conducting interviews with (b)(6) Manager, (b)(6) Manager, and (b)(6) Owner/Manager of the Pentagon Market Basket. To date, attempts to contact (b)(6) (b)(6) via telephone and email have been unsuccessful.

### METHODOLOGY AND FINDINGS:

On July 23, 2014 at 1128-1150 hours, an onsite interview with (b)(6) Manager, (b)(6) Manager, (b)(6) Owner/Manager was conducted and revealed the following:

1. The suspected entrée was a breakfast sausage casserole.
2. The sausage casserole was made in batches for each pan, then baked and placed onto the steam table.
3. The suspected pan was the third of three pans placed on the hot buffet line that morning.
4. The pan holding the suspected entrée was immediately pulled from the steam line upon notification of the complaint to the Market Basket managers.

5. Approximately one-third to one-half of the contents of the pan had been consumed prior to its removal from the steam table.
6. The remainder of the sausage casserole was kept for and inspected by (b)(6), REHS. The inspection of the remaining casserole revealed no unusual odors, and no signs of spoilage were observed.
7. The remainder of the sausage casserole was discarded after being inspected.

On July 24, 2014 attempts were made to contact (b)(6) via a phone call and an e-mail. Neither method was successful. An onsite visit / inspection was conducted at the Pentagon Market Basket from 1217-1232 hours. The inspection revealed the following:

1. The ingredients for the sausage casserole contained;
  - a. Biscuits
  - b. Sautéed green/red bell peppers
  - c. Sautéed onions
  - d. Breakfast sausage
  - e. Red pepper
  - f. Salt/pepper
  - g. Mozzarella cheese
  - h. Cheddar cheese
  - i. Heavy cream
2. The sausage casserole is prepared at 0600 hours and is ready to be placed on the steam line or into hot holding at 0630 hours.
3. The sausage casserole ingredients are mixed and the cheeses are placed on top of the mixture for baking to 145°F.
4. No food handlers involved with the casserole production are ill or were ill at the time of the complaint.
5. The sausage casserole is available three – four times per week as a recurring menu item at the Pentagon Market Basket.

## **RECOMMENDATIONS / CONCLUSION**

With limited information available from the complainant, an accurate cause of the complainant becoming ill cannot be determined and the complaint cannot be substantiated.

It is recommended that the food establishment operator instruct the food handlers and / or the manager on duty to check food temperatures regularly and discard any out of temperature range food item/s or make corrections as appropriate. Also, it is recommended that Market Basket food handlers continue the current practice of labeling food items as to preparation date/time.

To date, no similar complaints have been received by the SCD/OSHB.

See attached photos.



Investigation began 1128 hours.



Pan of sausage casserole covered / dated and stored in walk-in cooler for investigation.



Sausage casserole, 40°F, good temperature, at time of investigation.

**Starbucks, Wedge 1 Food Court**  
**2C353, (N-143.5)**

Manager/representative Present:

(b)(6)

Inspection Type Monthly Routine  
 Survey Date 11/7/2014  
 Survey Time 1356  
 Report date 11/12/2014  
 Score N/A

	Food	Temperatures (°F )	Status	Remarks
1	N/A			

	Action Items	Action Category (critical, priority, routine)	Demerit Value	Responsible For Violation (Building/Tenant)	Action POC	Responsible Party	SUSPENSE DATE	COMMENTS (violation, corrected, reoccurring)	Work Order #
1	Investigating complaint of shaken iced tea possibly causing a person to become ill.								
2	Ice machine, scoop, etc. are neat and clean. (ice, bin, etc.) Pitchers/measuring scoops are neat and clean. No other complaints have been made to Starbuck's at the time of investigation. Unable to substantiate complaint.								
	No vermin observed at time of inspection.								

Service: Investigation of Foreign Object (Glass) Found in Salad

Location: Sbarro's, Pentagon

Report Date: May 15, 2014

Submitted To: (b)(6)  
Pentagon  
DOD, WHS, ETSD  
1155 Defense Pentagon  
Washington, DC 20301

Registered Sanitarian: (b)(6), REHS

Project Manager: (b)(6) M.S., LEED AP

Report Reviewed By:

5/15/2014

X (b)(6) (b)(6)  
\_\_\_\_\_  
(b)(6) M.S., LEED AP  
Project Manager  
Signed by: (b)(6)

## REFERENCES

## EXECUTIVE SUMMARY

On May 14, 2014 at - approximately 1330 hours - the WHS/FSD/SCD/Occupational Safety and Health Branch (OSHB) was contacted via telephone by a complainant. The complainant notified the OSHB that (b)(6) had discovered broken glass in a salad obtained from Sbarro's, Pentagon Room 3B756, at approximately 1300 hours, May 14, 2014. Reportedly, a second person also complained of broken glass present in the salad they purchased from the same Sbarro's. That second report was made directly to the S'barro's manager..

The complainant's salad contained the following; banana peppers, carrots, black olives, cheese, garbanzo beans, chicken and cucumbers. The only salad components shipped to Sbarros in glass containers are banana peppers and hot cherry sliced peppers. In response to the complaint, an investigation was begun. The investigation included inspecting the food establishment and conducting an interview of the manager of the S'barro's.

## METHODOLOGY AND FINDINGS:

On May 14, 2014 at 1354-1420 hours, an inspection of Sbarro's was conducted and revealed the following:

1. According to the S'barro's manager, banana peppers and hot cherry peppers are shipped to the establishment from the manufacturer in one (1) gallon glass containers.

2. S'barro's employees transfer the peppers from the glass containers to a metal pan placed on the salad bar. The peppers are then used in making salads as they are ordered by customers.
3. According to the manager of Sbarro's, the metal pan container of peppers was immediately removed from the salad bar at the time the complaints were made at the establishment.
4. According to the manager, the banana pepper glass container was observed to be chipped/cracked near the opening/lid area and was immediately discarded/placed into the trash at the time the complaint was made.
5. During the investigation, the glass container and banana peppers were observed in a trash receptacle in the back of the food establishment.
6. Two customers complained of broken glass found in their salads, according to the manager.
7. Banana peppers were components of both salads which were purchased by the complainants.
8. All items on the salad bar are shipped to Sbarro's in metal cans or plastic containers except for banana peppers and hot cherry sliced peppers which are shipped in glass one (1) gallon jars.

### **RECOMMENDATIONS / CONCLUSION**

The salads prepared by Sbarro's personnel had foreign objects, identified as broken glass, present. The broken glass came from the banana pepper manufacturer's container. The damaged glass container and remaining banana peppers were discarded at the time of the complaint.

It is recommended that the food establishment operator instruct all food handlers to check food containers when opened for damage such as broken glass and / or other risk to the integrity of the container which could introduce foreign objects into the food. If a damaged container and / or contaminated food is found then that container and food immediately should be pulled from stock, placed into the trash or clearly labeled not to be used and segregated for credit from the distributor until disposal. These incidents are believed to be anomalies specific to the investigated food service provider. To date, no similar complaints have been received by the SCD/OSHB.

See attached photos.

WHS/OSHB  
FOOD SERVICE FACILITY INSPECTION REPORT  
(Authority: US Public Health Service 2001 & T.B. Med. 530, 2002 Edition)

Notes

N134      Sbarro's      Location: 38756  
NO:      Facility:      Location:  
Manager: (b)(6)      On-Site Phone: (b)(6)  
Date of Inspection: 5/14/2014      Start Time: 1445      End Time: 1500

Investigating complaint of Broken glass in Salad continued:  
- spoke with Manager (b)(6) stated the (b)(6) that complained first spoke to a food handler and then to (b)(6)  
- the (b)(6) that complained was offered (b)(6) money back but instead wanted another salad made for (b)(6)  
- The only components used ~~at~~ at the salad bar are banana peppers and hot cherry pepper slices that come in glass containers.  
- Only the banana peppers were in use at the time of the broken glass occurrence.

Received by (Signature):	(b)(6)	Date:	5/14/2014
Received by (Name Printed):	(b)(6)	Date:	5/14/2014
Sanitarian/Investigator:	(b)(6)	Date:	5/14/2014

Investigation; Foreign Objects In Salads From Sbarro's, 3B756, Second Visit, 5-14-2014



Second visit to Sbarro's began 1445 hours. Glass jars of Banana Peppers in stock.



Hot Cherry Pepper Slices on salad bar as example.



Glass jars of Hot Cherry Pepper Slices in stock.



Can goods in stock used for salad bar.

WHS/OSHB  
FOOD SERVICE FACILITY INSPECTION REPORT  
(Authority: US Public Health Service 2001 & T.B. Med. 530, 2002 Edition)

Notes

No: N134 Facility: Sbarro's Location: 3B756  
Manager: (b)(6) On-Site Phone: (b)(6)  
Date of Inspection: 5/14/2014 Start Time: 1354 End Time: 1420

Investigating complaint of Broken glass in salad.

- spoke with manager (b)(6) stated a customer had complained (b)(6) regarding broken glass in the salad. A one gallon container that held BANANA peppers had a broken edge near the lid. The broken edge was observed after the complaint was made. The container of BANANA peppers was removed from the salad bar at the time the complaint was made to the manager. The glass jar as well as the BANANA peppers <sup>WAS</sup> ~~WERE~~ (b)(6) thrown into the trash. A new jar was opened and was checked for any damage before placing the contents available for use. The <sup>damaged</sup> jar and banana peppers were observed in the trash.

- It is recommended that staff training be conducted to inspect food & food containers for damage, broken glass, etc. prior to being available for use.

Received by (Signature): (b)(6)	Date: x 5/14/2014
Received by (Name Printed):	Date: 5/14/2014
Sanitarian/Investigator:	



Inspection began 1354 hours.



Glass jars of Banana Peppers in stock.



Banana peppers and glass jar observed in trash receptacle.



Glass jars of Hot Cherry Pepper Slices in stock.



Example of opened undamaged glass jar of banana peppers.

Service: Investigation of Possible Foodborne Illness.  
Location: Pentagon Reservation, 2C, 7-8 Food Court, Panda Express  
Report Date: June 16, 2015  
Submitted To: (b)(6)  
WHS/SCD/OSHB  
Pentagon Reservation  
1155 Defense Pentagon  
Washington, DC 20301

Registered Sanitarian: (b)(6), REHS  
Project Manager: (b)(6), M.S., LEED AP  
6/16/2015  
 (b)(6)  
(b)(6)  
Report Reviewed By: Project Manager  
Signed by: (b)(6)  
(b)(6), M.S., LEED AP  
Project Manager

**REFERENCES**

1. Bad Bug Book, 2<sup>nd</sup> Edition, Foodborne Pathogenic Organisms and Natural Toxins Handbook, Center for Food Safety and Applied Nutrition, of the Food and Drug Administration, U.S. Department of Health and Human Services.

**EXECUTIVE SUMMARY**

On June 11, 2015, 1235 hours the SCD/Occupational Safety and Health Branch (OSHB) was notified via email and telephone by (b)(6) Navy Exchange Command (NEXCOM) of an Interactive Customer Evaluation (ICE) online complaint. The ICE submittal stated the complainant and two other customers became ill after eating a meal at Panda Express on June 9, 2015. In response to the ICE complaint an epidemiological investigation was begun by interviewing the complainant and by inspecting the food establishment.

**METHODOLOGY AND FINDINGS:**

On June 11, 2015 attempts to contact the complainant were made via email and telephone. Voice mail and electronic messages were left with the complainant. The complainant called the OSHB after standard office hours and left a message. On June 12, 2015 at 0930 hours (b)(6) Pentagon Sanitarian, contacted the complainant and conducted an interview. The interview followed US Centers for Disease Control (CDC) protocols established for investigating potential foodborne illnesses. The interview revealed the following:

1. The complainant obtained a meal from Panda Express at approximately 1300 hours on June 8, 2015 and became ill after consuming the food.
2. The illness onset time was approximately five (5) hours.
3. The illness symptoms included headache, abdominal aches, diarrhea and vomiting.
4. The illness symptoms persisted approximately 48 hours.

5. The complainant did not seek medical attention.
6. The complainant stated two other coworkers ate with her and both of the coworkers became ill with similar symptoms / onset times.
7. The complainant “does not eat much” according to the foodborne illness questionnaire. Sunday’s meal; banana. Monday’s meal; saltine crackers and bottled water. Tuesday’s meal; mixed vegetables / black peppered chicken (purchased from Panda Express).

On June 12, 2015, an investigation / inspection was conducted at Panda Express from 1315 hours to 1445 hours. The investigation/inspection targeted the food items eaten by the complainant which were black peppered chicken and mixed vegetables. The investigation / inspection revealed the following:

1. All food appears to be from an approved source.
2. Vegetable mixture components are fresh. The vegetables are washed, rinsed, cut and chilled to 41°F. or below and stored under refrigeration until needed. Then the vegetables are stir fried in a wok and subsequently placed into a pan on a steam table to be served.
3. The chicken is delivered from the supplier in a pre-marinated and frozen state, and thawed in the walk-in cooler for 3 days and stored under refrigeration until needed. The chicken is then cooked in a wok and subsequently placed into a pan on a steam table for serving.
4. Prepared food items are cooked and immediately placed onto the serving line. The food items are not held over for later use, for next day, etc. Unused food from the serving line is discarded at the end of the day.
5. No food handlers were observed to have open wounds.
6. According to the restaurant manager no employees were ill or reported to be ill during the week of the alleged foodborne illness.
7. According to the restaurant manager no other customer complaints have been made during the week of the alleged foodborne illness
8. The establishment was neat and clean at the time of inspection.
9. Toxic chemicals were not secured in a locked room or locked cabinet. However, the symptoms and onset time do not indicate a toxin as the cause of the complainant’s illness.

## **RECOMMENDATIONS / CONCLUSION**

Based upon the complainant’s symptoms and onset time possible causative bacterial organisms may likely be *Clostridium perfringens*, *Bacillus cereus (diarrheic form)* or, *Streptococcus faecalis*, *S. faecium*.

The complainant’s meal of “stir fried mixed vegetables and black peppered chicken” could not be substantiated or ruled out as the source of the complainant’s illness. The exact cause of the complainant’s illness may not be conclusively determined due to only one complainant and a lack of stool/vomitus culture being obtained by a certified medical professional for analysis.

It is recommended that the food establishment operator continue to follow safe food storage and preparation procedures.

See attached photos.

Panda Express, 2Fl, 7-8 Food Court, Possible foodborne illness investigation.  
6-12-2015



Inspection / investigation began at d1316 hours.



Sliced/cubed zucchini, walk- cooler, 34°F, good temperature.



Black pepper vegetable mix, cooling, 46°F, good temperature.



Toxic chemicals not secured in locked cabinet or locked room.



Black pepper chicken, steam table, 155°F, good temperature.



"Soiled" racks in walk-in cooler, visible under UV black light.

Date	Complaint	Comment
<b>2014</b>		
4/15/2014	Alleged Foodborne Illness, Café 4800, Mark Center	One Complainant, Investigation conducted. Complainant sought medical treatment. Ruled out Café 4800 as source. Unable to definitively determine source/cause of illness.
5/14/2014	Complaint, broken glass found in food.	Food jar was damaged near the lid. Jar and food was discarded.
7/23/2014	Alleged Foodborne Illness, Market Basket, Pentagon	One Complainant, Investigation conducted. Unable to contact complainant. Unknown if complainant sought medical treatment. Unable to determine source/cause of illness.
8/21/2014	Alleged Foodborne Illness, Market Basket, Pentagon	One Complainant, Investigation conducted. Unable to rule out food as the source of complainant's symptoms.
10/24/2014	Complaint of foreign object/s (insect larvae) in food, Market Basket, Pentagon.	One Complainant, investigation conducted. No illness reported. Insect larvae determined to be in food. Associated food discarded.
11/7/2014	Complaint of iced teak possibly making a person ill. Starbuck's 2C353	One Complainant, investigation conducted. Unknown if complainant sought medical treatment. Unable to determine cause of possible illness.
<b>2015</b>		
6/9/2015	Alleged Foodborne Illness, Panda Express	One Complainant, Investigation conducted. Complainant did not seek medical treatment. Unable to substantiate complaint.
10/9/2015	Alleged Foodborne Illness, Market Basket, Pentagon	One Complainant, Investigation conducted. Complainant sought medical treatment. Unable to substantiate complaint.
12/7/2015	Alleged Foodborne Illness, Café 4800, Mark Center	One Complainant, Investigation conducted. Complainant sought medical treatment. Unable to substantiate complaint.